

WEST Search History

DATE: Wednesday, September 18, 2002

Set Name Query

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result set

DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=ADJ

L18	L17 and calorie	138	L18
L17	L16 and l15	271	L17
L16	meal or food or l1	389094	L16
L15	L14 and liquid	279	L15
L14	L13 and l2	301	L14
L13	L12 and l8	301	L13
L12	L11 or caseinate	3310	L12
L11	sodium caseinate or calcium caseinate or hydrolyzed caseinate	2041	L11
L10	L9 and l1	4	L10
L9	L8 and l2	301	L9
L8	L7 and l3	709	L8
L7	l6 and l5 and l4	12830	L7
L6	corn starch or maltodextrin or glucose polymer or sucrose or glucose or fructose or lactose or fructooligosaccharide	190342	L6
L5	soy oil or olive oil or marine oil or sunflower oil or safflower oil or cottonseed oil or coconut oil or corn oil or canola oil or palm oil	50831	L5
L4	gum arabic or carboxymethyl cellulose or carboxymethylcellulose or guar gum or konjac flour or xanthan gum or alginate or gellan gum or gum acacia or citrus pectin or oat glucan or barley glucan or carrageenan or psyllium	110548	L4
L3	vegetable protein or whey protein	7770	L3
L2	protein and caseinate	2270	L2
L1	nutrio\$3	190	L1

END OF SEARCH HISTORY

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L18: Entry 111 of 138

File: USPT

Jun 22, 1993

US-PAT-NO: 5221668

DOCUMENT-IDENTIFIER: US 5221668 A

TITLE: Nutritional product for trauma and surgery patients

DATE-ISSUED: June 22, 1993

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Henningfield; Mary F.	Columbus	OH		
McEwen; John W.	Hilliard	OH		
Miller; Robert H.	Worthington	OH		

US-CL-CURRENT: 514/23; 424/439, 424/442, 426/601, 426/606, 426/607, 426/656, 426/658, 426/800, 426/801, 426/810, 514/2, 514/878, 514/909, 514/911, 514/921

ABSTRACT:

A liquid nutritional product for trauma and surgery patients has a caloric density of about 1.2 to 1.5 Kcal/mL and a calorie to nitrogen ratio of about 112:1 to 145:1. A portion of the protein system comprises partially digested protein, and supplemental L-arginine provides about 1-3% of the total calories in the product. The lipid system has a ratio of linoleic acid to alpha linoleic acid in the range of about 3.5:1 to about 5.5:1.

26 Claims, 0 Drawing figures

Exemplary Claim Number: 1

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L18: Entry 117 of 138

File: USPT

Nov 5, 1991

US-PAT-NO: 5063073

DOCUMENT-IDENTIFIER: US 5063073 A

TITLE: C-Gel composite food products

DATE-ISSUED: November 5, 1991

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Kratochvil; John F.	Oak Brook	IL		

US-CL-CURRENT: 426/573; 426/413, 426/414, 426/574, 426/575, 426/576, 426/615, 426/641, 426/643, 426/648, 426/656, 426/659

ABSTRACT:

Novel C-Gel food products comprising an aqueous gelatin kappa carrageenan matrix and a dispersed food product selected from the groups consisting of meat, seafood, vegetable, fruit, synthetic protein fiber, chocolate and mixtures thereof, in which the gelatin and carrageenan are present as a structurally firm continuous aqueous carrageenan/gelatin phase matrix at refrigeration temperature.

12 Claims, 11 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 10